

EASY BAKING . . . Modern built-in griddles have built-in heat indicators for easy baking. Hot buttermilk pancakes are twice as good if syrup, too, is warmed. Set the syrup container in a pan of hot water and keep hot over simmer flame while pancakes are baking.

Buttermilk Pancakes Easy to Make

(Use week-old milk and let it stand out of refrigerator night before making cakes).
 1 cup sifted flour
 1/2 teaspoonful soda
 1/2 teaspoonful baking powder
 1/2 teaspoonful salt

LEADING CONSUMER
 Yearly per capita use of paper and paper products in the United States is approximately 350 pounds. In Northern Europe it is about 116 pounds, Asia 24 pounds.

1. 1 teaspoonful sugar
 - 1 egg
 - 1 cup buttermilk
 2. 1/2 teaspoonful melted shortening
- Method:**
 1. Sift together the flour, soda, baking powder, salt and sugar.
 2. Beat the egg till light and add buttermilk. Blend.
 3. Mix together until smooth the dry and liquid ingredients.
 4. Stir in melted shortening. (If desired, thin by adding a little more buttermilk).
 5. Preheat built-in griddle to cake baking temperature. Bake on one side until bubbly—turn and bake to golden brown on second side. Serve piping hot with hot syrup and melted butter.

Meals From Your Cooking School To Feature Tasty Recipes

Temperature: 400 degrees Fahrenheit. Time: 30 minutes.
Stuffed Green Peppers: Baked Whole Carrots; Dutch Apple Cake.

STUFFED GREEN PEPPERS

- 2 green peppers
 - 1 (1-lb.) can of corned beef hash
 3. 1/2 cup of bread crumbs
 1. 1/2 cup of horseradish
 2. 1/2 cup of tomato sauce
- Cut peppers in half, lengthwise, remove seeds, and parboil in salted water 5 minutes. Combine hash, bread crumbs and horseradish. Fill pepper shells. Pour tomato sauce into oiled shallow baking dish. Place peppers in dish. Bake in modern automatic gas range oven at 400 degrees Fahrenheit for 30 minutes, or until browned. Five minutes before removing from oven, baste peppers with sauce.

BAKED WHOLE CARROTS

Wash carrots. Cook in a half inch of water with salt and pepper to taste, in a tightly covered casserole, at 400 degrees Fahrenheit, for 30 minutes.

DUTCH APPLE CAKE

- 1 pkg. plain muffin mix
 - 4 cups sliced apples
 3. 1/2 cup butter
 - 1/2 cup sugar
 1. 1/2 teaspoonful cinnamon
 - 1/2. 1/2 teaspoonful lemon juice
- Prepare the muffin mix and spread in oiled pan, 12x7 1/2 x2 inches. Lay apple slices in rows on top and spread with sugar mixture. Bake at 400 degrees Fahrenheit for 30 minutes in modern automatic gas range oven. Serve with whipped cream.

Meals From Your Cooking School To Feature Tasty Recipes

PORK CHOPS WITH BROWNED RICE

(Pressure Saucepan Method)

- 4 pork chops
 2. 1/2 cup shortening
 2. 1/2 cup salt
 1. 1 cup uncooked rice
 - 1/2 cup water
 - 1/2. 1/2 cup pepper
 1. 1/2 medium onion, chopped
- Carefully follow the manufacturer's instructions for operating the pressure saucepan. Brown the pork chops in shortening. Remove from pan. Season with 1/2 teaspoonful salt. Wash rice. Brown in shortening, stirring constantly. Add tomatoes, water, pepper, green pepper, onion and the remaining salt. Lay chops on top of this mixture. Cover. Bring pressure to 15 pounds over full flame. Reduce flame to simmer and cook for 8 minutes. Turn off flame and allow pressure to drop normally.

BARBECUED MEAT LOAF
 (Serves 6)
 1 1/2 lbs. ground meat
 1/2 cup fine dry bread crumbs
 2. 3 cup milk
 3. 1/2 cup onion, chopped
 1. 1/2 teaspoonful salt

1. 1/2 teaspoonful onion powder or 1/2 finely chopped onion
 - 1/2. 1/2 teaspoonful pepper
 3. 1/2 large boiled potatoes, sliced in inch thick
 6. 1/2 fresh tomatoes
 1. 1 small can whole-kernel corn
 - 1/2. 1/2 green pepper
 1. 1 package frozen peas
- Mix first seven ingredients together. Pack into oiled 8 1/2-inch ring mold with 4-inch center opening. Unmold on cold broiler pan. Add potatoes, brush with melted butter, and sprinkle generously with salt and pepper.

Schedule Broadcast
 A lecture on Christian Science entitled "Christian Science: The Power of the Word" by John J. Selover, CSB, of Long Beach, will be broadcast over station KFWB, at 8 p.m., Sept. 26. Selover, a member of the Board of Lectureship of The Mother Church, The First Church of Christ, Scientist, in Boston, Massachusetts, will speak under the auspices of the First Church of Christ, Scientist.



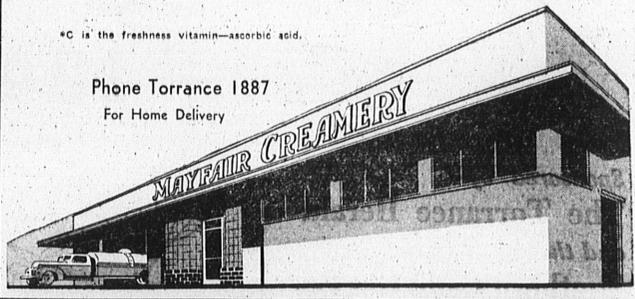
BIG TOP PIE . . . Big Top apple pie with cream cheese crust is a favorite of Helen Bickford, Cookery Carnival home economist. This delicious dessert is to be baked on the second day of the Herald-sponsored cooking school, Sept. 25.

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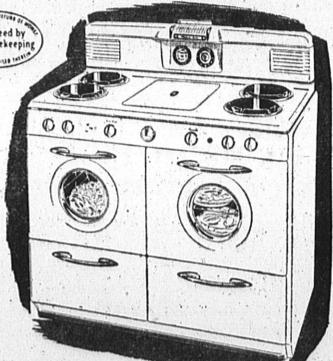
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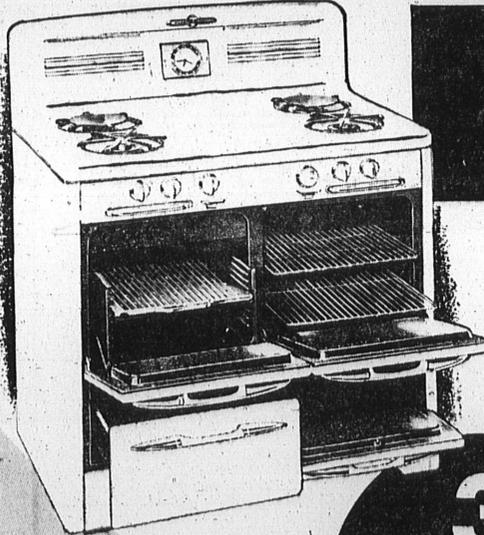
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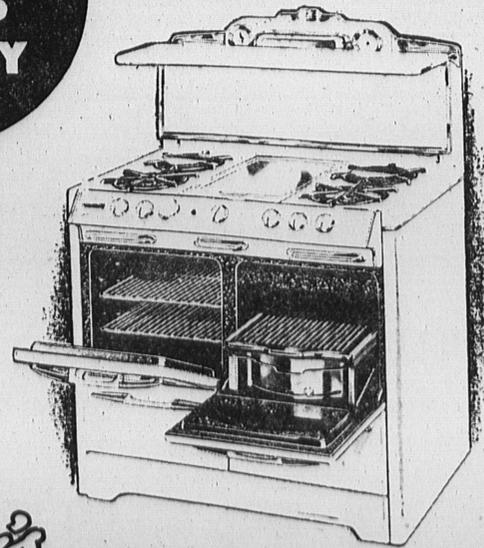
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